

## Lee Appointed Chairman of Cornell's Food Science & Technology Department at Geneva

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GENEVA, NY: Chang Yong 'Cy' Lee has been named chairman of Cornell University's Food Science and Technology department at the New York State Agricultural Experiment Station in Geneva, NY, effective July 1, 2002. Lee succeeds outgoing chairman Richard Durst. The term is for three years.

Lee, a food chemist, is a world-recognized expert on the biochemical properties of fruits and vegetables as relates to their sensory, nutritional, and nutraceutical qualities. He is particularly interested in quantifying minute plant components called phytochemicals that benefit human health, such as antioxidants and anticancer agents. He is also involved in researching minimal food processing technologies that maintain the fresh-like properties of fruits and vegetables.

"Dr. Lee brings to the chairmanship a wealth of knowledge about the department, and a commitment to improving day-to-day operations and laying a solid foundation for future development," said Station Director, James E. Hunter. "He has extensive knowledge of the chemistry and processing of fruit and vegetable crops, and the food industry. In addition, he teaches food chemistry on the Ithaca campus, and has a good relationship with the food science department there. Combining this strong background in food science with Dr. Lee's forthright communication style and his willingness to address difficult issues gives me great optimism that the department is in good hands."

Lee received his undergraduate degree in chemistry from Chung Ang University in Seoul, South Korea, and his Ph.D. from Utah State. He has been a member of Cornell's Food Science and Technology faculty since 1969, and was appointed to a full professorship in



C.Y. Lee

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1982.

Lee has one patent, two patents pending, and has written over 250 scientific research papers, chapters, books, and abstracts. He has hosted over two dozen visiting scientists from all over the world, and had about two dozen graduate students conduct research in his lab for their master's or doctoral degrees. Lee has worked with food scientists in Brazil, China, France, Korea, Japan and Mexico. He volunteers as a Faculty Fellow at Cornell's undergraduate dormitories and lives in Ithaca.

Lee has received many honors during his outstanding career. He is an elected fellow of the American Chemical Society's Agricultural and Food and Chemistry Division, the Institute of Food Technologists, and the Korean Academy of Science and Technology. He has received the USDA Cooperative State Research, Education, and Extension Service's Administrator's Certificate of Appreciation (2001), the USDA Secretary's Honor Award for Excellence (2001), and a Merit Award from the Korean Society of Food Science and Technology (1999).

For more on Lee, see:

<http://www.nysaes.cornell.edu/pubs/press/current/leelancet02.html>

<http://www.nysaes.cornell.edu/pubs/press/1999/leehealth.html>

<http://www.nysaes.cornell.edu/pubs/press/1998/appleslice.html>

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